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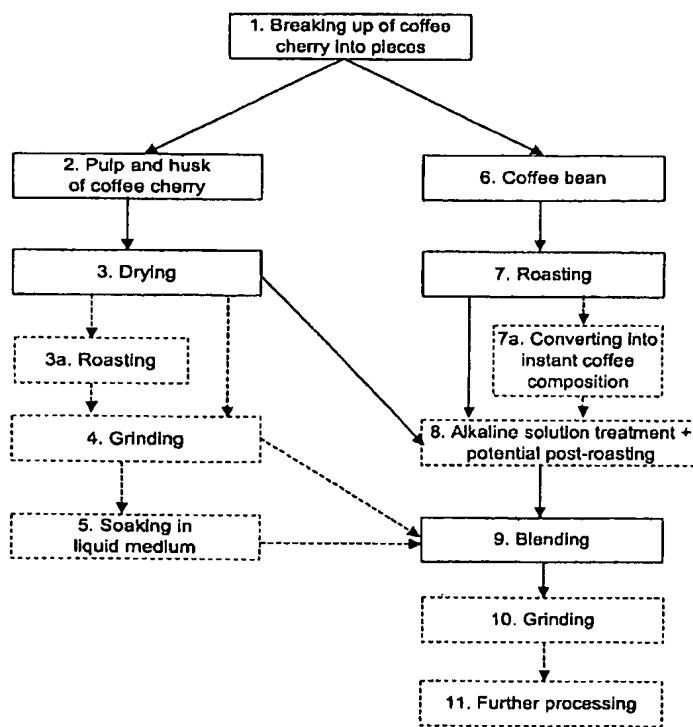
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(54) Title: COFFEE COMPOSITION AND METHOD OF MAKING THE SAME



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(57) **Abstract:** The invention relates to a method for making a coffee composition, the method comprising separating coffee beans from the pulp and husk of a coffee cherry, roasting the coffee beans, and adding dried pulp and/or husk of the coffee cherry to the roasted coffee beans. The invention also relates to a coffee composition comprising roasted coffee beans and pulp of a coffee cherry and/or husk of a coffee cherry. The invention further relates to a coffee beverage comprising a coffee composition of the invention, and to the use of pulp and/or husk of a coffee cherry to modify the taste of a coffee composition made of coffee beans.